

GRANULE OF FUSHIS

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Abstract of JP 2000125801 (A)

PROBLEM TO BE SOLVED: To obtain the subject granule scarcely deteriorating and changing the quality of aromatic ingredients in a Miso, capable of retaining the essential feeling and flavor of the fushis (smoked and dried fish meats) and providing a high-quality Miso containing a soup stock by coating the surface of the fushis with a dried film layer of polymeric polysaccharides capable of forming a gel at the time of absorbing water. **SOLUTION:** This granule of fushis is obtained by coating the surface of the fushis such as a dried bonito with a dried film layer of polymeric polysaccharides capable of forming a gel at the time of absorbing water such as a mixture of one or more kinds selected from the group of carrageenan, agar, gellan gum, pectic acid and calcium alginate. Furthermore, the dried film layer preferably contains the mixture of one or more kinds selected from the group of glycerol, maltitol, sorbitol, a monoglyceride and gelatin and an interlayer film layer of oils and fats and/or waxes or zein having 40-90 deg.C melting point is preferably present between the fushis and the dried film layer of the polymeric polysaccharides. The weight ratio of the fushis to the dried film layer is preferably 100/(2-50).

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